

TECNOSERVICE'21 srl

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Services and Technologies for professional catering since 1973



PROFESSIONAL DESCRIPTION

- ${\bf 1} \ \text{liter planetary mixer 5, with digital continuous speed variator, benchtop}:$
- made on a steel structure ;
- $\circ~$ removable stainless steel tank of 1 litre. 5, diameter 20 cm;
- $\circ\,$ planetary speed from 40 to 200 rpm with digital continuous variator ;
- o max flour: 1.1 kg;
- low voltage controls: 24 volts;
- $\circ \ \ \text{gear transmission} \ .$

Available on request :

o additional 5 liter stainless steel tank.

Supplied:

whisk, spatula and spiral.

CE MARK MADE IN ITALY

TECHNICAL CARD	
power supply	Monofase
Volts	V 230/1
frequency (Hz)	50
motor power capacity (Kw)	0,25
net weight (Kg)	25
breadth (mm)	350
depth (mm)	400
height (mm)	470

AVAILABLE MODELS

CT-PL1605B



Planetary mixer It. 5, TOP Line5 liter planetary mixer, TOP Line, with digital continuous speed variator, counter top, complete with whisk, spatula and spiral, V.230 / 1, Kw. 0,25, Weight 25 Kg, dim.mm.350x400x470h

€ 1.501,76

VAT escluded
Shipping to be calculed

Delivery from 4 to 9 days

CT-PL1605BI



5 liter stainless steel planetary mixer, TOP Line 5 liter stainless steel planetary mixer, TOP Line, with digital continuous speed variator, counter top, complete with whisk, spatula and spiral, V.230 / 1, Kw.0.25, Weight 25 Kg, dim.mm.350x400x470h

€ 2.168,81 VAT escluded Shipping to be calculed

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